

STARTERS

Salsa Trio*	4.25
Jalapeño tomato salsa, salsa cruda & a rotating salsa special.	
Guacamole*	Mkt Price
Fresh mashed avocado, red onion, jalapeño, cilantro, salt & fresh lime juice.	
Chile con Queso	6.95
House blend of cheese, onions & red bell peppers. Add chorizo 1.25	
Queso Fundido	6.95
Melted Chihuahua cheese, served with 3 warm flour tortillas. Add chorizo, sautéed portobellos or poblano rajitas for 1.25	
Taquitos	5.95
Lightly fried corn tortillas stuffed with chorizo & carnitas, topped with a drizzle of green chile sauce & crema. Served with guacamole & salsa cruda.	
Nachos	7.95
Cowboy Beans, Monterey Jack cheese, chile con queso, salsa cruda, guacamole & crema. Add chicken, steak, chorizo or carnitas 2.95 For a vegetarian option, substitute our Black Beans for Cowboy Beans.	
Appetizer Trio	Mkt Price
Jalapeño tomato salsa, chile con queso & guacamole.	

SALADS & SOUPS

Taco Boy Salad*	8.95
Mixed greens, fire-roasted bell pepper, roasted corn salsa cruda, avocado, queso fresco & crispy tortilla strips with a choice of dressing.	
Add chicken or carne asada - 3.95	
Add fried or sautéed shrimp - 3.95	
Add southwest seared tuna - Mkt Price	
Add southwest seared swordfish - 6.95	

DRESSINGS

Lime Cilantro Vinaigrette - Creamy Tomatillo Vinaigrette
Roasted Poblano Vinaigrette - Nuevo Remoulade

SOUP OF THE DAY	Cup 2.95 or Bowl 4.25
SOUP & SALAD	8.95
Half a Taco Boy Salad with a Cup of Soup	

PLATOS DEL TACO BOY

ALL PLATOS SERVED WITH GUACAMOLE, SALSA CRUDA, ONION-CILANTRO RELISH, FLOUR TORTILLAS & CHOICE OF TWO SIDES
(Mexican Street Corn - Add 2.00)

Grilled Chicken	13.95
Carne Asada	14.95
Carnitas	12.95
Sautéed Shrimp	15.95

QUESADILLAS

SERVED WITH GUACAMOLE, SALSA CRUDA & SOUR CREAM

Grilled Chicken, Monterey Jack & Salsa Cruda	9.95
Carne Asada, Monterey Jack & Salsa Cruda	9.95
Sautéed Shrimp, Monterey Jack & Salsa Cruda	10.95
Carnitas, Monterey Jack & Poblano Rajas	9.95
Portobello, Monterey Jack & Poblano Rajas*	8.95
Black Bean, Monterey Jack & Salsa Cruda*	8.95
Cheese & Salsa Cruda*	7.95

SIDES

Cowboy Beans	1.95
Mexican Arroz Verde	1.95
Chipotle Cole Slaw*	1.95
Black Beans*	1.95
Mexican Street Corn*	3.00

TACOS

YOUR CHOICE OF CORN OR FLOUR TORTILLAS OR A FRESH BIBB-LETTUCE WRAP (ADD 25¢)



DANGER TACOS - Make any taco HOT! HOT! HOT! with our house-made Danger Sauce! Add 50¢

Baja Fish	3.95
Tempura fried Mahi Mahi, thinly sliced red cabbage, cilantro & ancho chile yogurt sauce.	
Grilled Fish	3.95
Chipotle marinated Mahi Mahi with cilantro Dijon sauce, field greens & salsa cruda.	
Southwest Seared Tuna	Mkt Price
Southwest seared market tuna with chipotle slaw & cilantro.	
Tempura Shrimp	3.95
Tempura shrimp, thinly sliced white cabbage, cilantro & nuevo remoulade sauce.	
Sautéed Shrimp	3.95
Sautéed shrimp, salsa cruda, red cabbage, cilantro & ancho chile yogurt sauce.	
Al Pastor	3.95
Thinly shaved spit-fire pork, roasted pineapple salsa & pickled red onion.	
Carnitas Norteno	3.50
Tender slow-roasted pork with poblano rajitas & ancho chile sauce.	
Chorizo & Potato	3.95
Spicy Mexican ground pork sausage & potato with green chile sauce & onion cilantro relish.	
Carne Asada	3.95
Mexican spice marinated grilled flank steak, green chile sauce & salsa cruda.	
Braised Beef	3.95
Slowly braised beef shoulder, topped with jicama radish slaw, toasted spiced pumpkin seeds & Cotija cheese.	
Southwest Seared Swordfish	3.95
Southwest seared market swordfish with chipotle slaw & cilantro.	
Kimchi Beef	3.95
Mexican spice marinated grilled flank steak, Korean BBQ sauce, kimchi, sesame seeds & cilantro.	
Taco Americano	3.95
Seasoned ground beef with shredded Romaine, diced tomato, shredded Monterey Jack cheese & crema.	
Grilled Chicken	3.75
Citrus-marinated chicken breast, grilled & sliced, with green chile sauce & salsa cruda.	
Fried Chicken	3.95
Seasoned, breaded chicken breast, lightly fried, with marinated carrots & red cabbage, jalapeño cilantro mayonnaise & chipotle bbq sauce.	
Tempura Avocado	3.95
Tempura avocado, topped with a sweet Thai chili glaze & a citrus slaw.	
Obrero*	3.25
Vegetarian black beans, chile con queso, salsa cruda, lettuce & ancho chili sauce.	
Portobello Mushroom*	3.95
Cumin-seasoned portobello mushroom, black beans, poblano rajitas, queso fresco & cilantro.	

*\$1.00 from every Tempura Avocado Taco goes to support The Green Heart Project. Learn more at www.Greenheartsc.org

DESSERTS

Tres Leches	4.95
Traditional three milk and brandy soaked sponge cake with fresh whipped cream & cinnamon.	
Chocolate Tres Leches	4.95
Three chocolate milk and brandy soaked devils food cake with fresh chocolate whipped cream.	

KIDS' MENU

CHILDREN 10 & UNDER

Black Bean Taco	1.95	Cheese Taco	1.95	Drink	0.99
Chicken Quesadilla	4.95	Cheese Quesadilla	3.95		

MARGARITAS & COCKTAILS

Casa 6

Our classic, frozen or shaken with Sauza. Giro Silver tequila, triple sec & our house-made sweet & sour mix.

Skinny Casa 7

The lighter version of our classic made with Sauza Giro Silver tequila, triple sec, agave nectar, fresh lime juice, soda water & served on the rocks.

Cadillac 7

The Casa, frozen or shaken with Sauza Giro Silver tequila, Grand Marnier & our house-made sweet & sour mix.

Top Shelf 10/11/12

Any choice of one of our Silver, Reposado or Anejo tequilas, shaken with Grand Marnier & our house-made sweet & sour mix.

Pineapple-Infused Margarita 6

A special house concoction of fresh pineapple, cinnamon & vanilla infused Sauza Giro Gold tequila, fresh OJ & our house-made sweet & sour mix.

Skinny Pineapple-Infused Margarita 7

The lighter version of our infused margarita made with agave nectar, fresh lime juice, soda water & served on the rocks.

The Original Frozen Driver 6

A frozen screwdriver pioneered by Taco Boy made with premium OJ freshly squeezed in house - Check out the Frucosol F50 at the bar!

Add a Grand Marnier floater + \$2

Fresh Fruit Frozen Margarita 7

Mango, strawberry or sangria, made with Sauza Giro Silver tequila & triple sec.

La Palapa 6

A blend of Sauza Silver tequila, Creme De Cassis, muddled lemons & soda water.

Mojito 7

A blend of Cruzan Dark rum, a splash of our house-made sweet & sour mix, muddled mint, simple syrup & a splash of soda.

Tequila Flights 11/22

Ask your server for our flight tray menu. Served with Sangrita, salt & limes.

Sangria Glass 6

House-made sangria with Brandy & a splash of Sprite.

DRINKS

SODA 1.95 LEMONADE 1.95
MEXICAN COKE 3 ICED TEA 1.95

VINO

CHARDONNAY 6 MERLOT 6
PINOT GRIGIO 6 SYRAH 6

GEAR

TSHIRTS \$20 HATS \$20 GIFT CARDS
STICKER \$1 SHOT GLASSES \$5
visit our online store at www.revfood.com

CERVEZA

MEXICAN

TECATE	3.5
CORONA	4.5
CORONA LIGHT	4.5
CORONITAS	2
MODELO ESPECIAL	4.5
CARTA BLANCA	4.5
BOHEMLIA	4.5
SOL	4.5
VICTORIA	4.5

PREMIUM

NEW CASTLE	4.5
HEINEKEN	4.5
AMSTEL LIGHT	4.5
BLUE MOON	4.5
GUINNESS	5
SIERRA NEVADA	4.5
IMPERIAL	4.5

DOMESTIC

BUDWEISER	3.5
BUDLIGHT	3.5
MILLER LITE	3.5
COORS LIGHT	3.5
MICHELOB ULTRA	3.5
YUENGLING	3.5
BECKS NA	3.5

MICHELADA

Choose your favorite Mexican beer served with our house made Sangrita-mix over ice with a salted rim. THE BEER + \$1

DRAUGHT

DOS EQUIS LAGER	3
NEGRA MODELO	4.5
PACIFICO	4
DOS EQUIS AMBER	3

*Please ask your server about seasonal draughts



SKIP SIESTA.
LET'S FIESTA.

15 CENTER STREET - FOLLY BEACH, SC 29439 - 843.588.9761
217 HUGER STREET - CHARLESTON, SC 29403 - 843.789.3333



TACOBOY.NET



TACO BOY CATERING

Email info@tacoboy.net or call us at (843) 377-5397

18% GRATUITY MAY BE ADDED FOR PARTIES OF 8 OR MORE. NO SUBSTITUTIONS * DENOTES VEGETARIAN
CASH. AMERICAN EXPRESS. VISA/MASTERCARD. DISCOVER. SORRY - NO CHECKS. AND NO SMOKING IN RESTAURANT.
While we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

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